

Amendments to the Specification:

Please replace paragraph [0039] with the following rewritten paragraph:

[0039] The water-based medium used in preparing the dilute egg yolk liquid is preferably one with a water content of 90% or more by mass, and in addition to pure water, egg white liquid, flavorings (such as soy sauce or stock) and the like can be used for example. Small amounts of oils and fats such as salad oil and the like and organic solvents such as alcohol and the like can be added to the water-based medium. ~~However,~~ However, if too much of an oil or fat such as salad oil is added, binding between the plant sterol and the egg yolk lipoprotein will be weakened because plant sterol has high affinity for oils and fats, while if too much of an alcohol or other organic solvent is added the egg yolk lipoprotein may be denatured, interfering with production of the complex of plant sterol and egg yolk lipoprotein in both cases, which is also undesired.

Please replace paragraph [0104] with the following rewritten paragraph:

[0104] [~~Table~~ Table 7]

Concentration of plant sterol in dispersion liquid (%)	Control		Example 5: Liquid of re-suspended complex powder	
	Floating layer	Lower layer	Floating layer	Lower layer
2	Present	Transparent	Absent	Homogenously white suspension
4	Present	Transparent	Absent	Homogenously white suspension
15	Present	Transparent	Absent	Homogenously white suspension